

Perev8--03/31/2000

EXPORT REQUIREMENTS FOR PERU

ELIGIBLE/INELIGIBLE PRODUCTS

Eligible Products

1. Fresh/frozen beef and pork.
2. Unscalded beef tripe for edible use.
3. Fresh/Frozen poultry

LABELING REQUIREMENTS

For unscalded stomachs, shipping containers must be prominently marked: *"Unscalded Beef Stomachs (Tripe) for Export to Peru Only."*

DOCUMENTATION REQUIREMENTS

Certification Requirements

1. Fresh/Frozen Red Meat - Obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness.
 - a. For fresh/frozen beef products, the following certification statements must be placed in the "Remarks" section of FSIS 9060-5 or on an accompanying FSIS [letterhead certificate](#):
 1. *The meat was derived from animals which were at least three (3) months in the U.S. or Canada or since birth in the case of animals less than three months old.*
 2. *The slaughtered animals come from holdings which are not under official quarantine or restrictive movement of animals for control or eradication of livestock diseases.*
 3. *The means of transport, handling and loading conditions meet the hygiene requirements of the U.S.*
 4. *The animals have been slaughtered under hygienic conditions, and the carcasses have been refrigerated to 2-6 degrees celcius (32-42 degrees Farenheit) prior to cutting.*
 5. *The meat or meat packages are marked with the establishment number of the producing establishment.*
 6. *The meat was produced according to the U.S. Pathogen Reduction /HACCP Systems regulation.*
 7. *The meat was received from the slaughter and processing of clinically healthy cattle, which originate from premises and localities free from infectious animal diseases, including foot-and-mouth disease, rinderpest, and bovine spongiform encephalopathy.*

Note: The term "infectious animal diseases" means that, at the time of slaughter, the animals were not under official quarantine or any other State or Federal restriction due to disease and passed antemortem and postmortem inspection.

b. For fresh/frozen pork products, the following certification statements must be placed in the "Remarks" section of FSIS 9060-5 or on an accompanying FSIS

letterhead certificate:

- 1. The meat was derived from animals which were at least three (3) months in the U.S. or Canada or since birth in the case of animals less than three months old.*
- 2. The slaughtered animals come from holdings which are not under official quarantine or restrictive movement of animals for control or eradication of livestock diseases.*
- 3. The means of transport, handling and loading conditions meet the hygiene requirements of the U.S.*
- 4. The animals have been slaughtered under hygienic conditions, and the carcasses have been refrigerated to 2-6 degrees celsius (32-42 degrees Fahrenheit) prior to cutting.*
- 5. The meat or meat packages are marked with the establishment number of the producing establishment.*
- 6. The meat was produced according to the U.S. Pathogen Reduction /HACCP Systems regulation.*
- 7. The meat was received from slaughter and processing of clinically healthy swine, which originate from premises and localities free from infectious animal diseases, including swine vesicular disease and African swine fever.*

Note: The term "infectious animal diseases" means that, at the time of slaughter, the animals were not under official quarantine or any other State or Federal restriction due to disease and passed antemortem and postmortem inspection.

2. For pork ham and sausage products the following statements must be placed either in the "Remarks" section of FSIS Form 9060-5 or on an accompanying FSIS letterhead certificate:

- a. The meat was received from the slaughter and processing of clinically healthy swine, which originate from premises and localities free from infectious animal diseases in the list "A", OIE, including swine vesicular disease and African swine fever.*
- b. The product was treated according to USDA's regulation 9 CFR 318.10, which results in the destruction of trichinae.*
- c. The meat was processed according to the U.S. Pathogen Reduction/HACCP Systems regulation.*
- d. The meat packages are marked with the establishment number of the producing plant.*
- e. The means of transport, handling and loading conditions meet the hygiene requirements of the U.S.*

f. The product is packaged in a material authorized for human consumption, and is labeled according to U.S. regulations.

In addition, the following information must also be included in the "Remarks" section: (1) the name and address of the processing establishment; and (2) the processing date of the product. *

3. Fresh/frozen poultry - Obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness. For fresh/frozen poultry, the following certification statements must be placed in the "Remarks" section of FSIS Form 9060-5 or on an accompanying FSIS [letterhead certificate](#):

- a. The meat was derived from poultry which were born and raised in the United States or Canada.*
- b. The meat was derived from poultry which are free of highly pathogenic avian influenza and exotic Newcastle disease.*
- c. The meat was derived from poultry which came from holdings which are not under official quarantine or restrictive movement of animals for control or eradication of poultry diseases.*
- d. The meat has been handled, cut and stored under proper hygienic conditions.*
- e. The meat or meat packages are marked with the establishment number of the producing establishment.*
- f. The means of transport, handling and loading conditions meet the hygiene requirements of the U.S.*
- g. The slaughter or processing plant where the meat and/or offal was processed has a HACCP system in place.*

4. All certificates must be signed by an FSIS veterinarian.

5. All certificates must be error free; that is, no erasures, no line-outs, no pen and ink changes, or any other type of amendments.

PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible to export to Peru.

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